09798084 . 053002

JC14 Rec'd PCT/PTO 30 NOV 2001

FORM PTO-1390U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE (REV 10-94) TRANSMITTAL LETTER TO THE UNITED STATES DESIGNATED/ELECTED OFFICE (DO/EO/US) CONCERNING A FILING UNDER 35 U.S.C. 371		ATTORNEY'S DOCKET NUMBER: 000026.00031 U.S. APPLICATION NO. Unknown: 09798084
INTERNATIONAL APPLICATION NO.: PCT/GB00/02098	INTERNATIONAL FILING DATE: 1 June 2000	PRIORITY DATE CLAIMED: 1 June 1999
TITLE OF INVENTION	A method of Packaging Goods	
APPLICANT(S) FOR DO/EO/US	Andrew Laitt	

Applicant herewith submits to the United States Designated/Elected Office (DO/EO/US) the following items and other information:

1. ☒ This is a **FIRST** submission of items concerning a filing under 35 U.S.C. 371.
2. ☐ This is a **SECOND** or **SUBSEQUENT** submission of items concerning a filing under 35 U.S.C. 371.
3. ☒ This express request to begin national examination procedures (35 U.S.C. 371(f) at any time rather than delay examination until the expiration of the applicable time limit set in 35 U.S.C. 371(b) and PCT Articles 22 and 39(l).
4. ☒ A proper Demand for International Preliminary Examination was made by the 19th month from the earliest claimed priority date.
5. ☒ A copy of the International Application is filed (35 U.S.C. 371(c)(2))
   a. ☒ is transmitted herewith (required only if not transmitted by the International Bureau) (WO 00/73149)
   b. ☐ has been transmitted by the International Bureau.
   c. ☐ is not required, as the application was filed in the United States Receiving Office (RO/US)
6. ☐ A translation of the International Application into English (35 U.S.C. 371(c)(2)).
7. ☒ Amendments to the claims of the International Application under PCT Article 19 (35 U.S.C. 371(c)(3))
   a. ☒ are transmitted herewith (required only if not transmitted by the International Bureau).
   b. ☐ have been transmitted by the International Bureau
   c. ☐ have not been made; however, the time limit for making such amendments has NOT expired.
   d. ☐ have not been made and will not be made.
8. ☐ A translation of the amendments to the claims under PCT Article 19 (35 U.S.C. 371(c)(3)).
9. ☐ An **executed** oath or declaration of the inventor(s) (35 U.S.C. 371(c)(4)).
10. ☐ A translation of the annexes to the International Preliminary Examination Report under PCT Article 36(35 U.S.C. 371(c)(5)).

Items 11. to 16. below concern document(s) or information included:

11. ☐ An Information Disclosure Statement under 37 CFR 1.97 and 1.98
12. ☐ An assignment document for recording. A separate cover sheet in compliance with 37 CFR 3 28 and 3.31 is included
13. ☒ A **FIRST** preliminary amendment.
    ☐ A **SECOND** or **SUBSEQUENT** preliminary amendment.
14. ☐ A substitute specification.
15. ☐ A change of power of attorney and/or address letter.
16. ☒ Other items or information: Copies of: Form PCT/RO/101, WO 00/731439 (PCT/GB00/02098 as published); International Search Report (published 25.11.99); Form PCT/RO/101 – PCT Request; Form PCT/IPEA/416 (Trans. if IPER); Form PCT/IPEA/409 (IPER with annexes);

JC10 Rec'd PCT/PTO 30 NOV 2001

US APPLICATION NO.	INTERNATIONAL APPLICATION NO.	ATTORNEY'S DOCKET NO.
09/980084	PCT/GB00/02098	000026.00031
Unknown		

17. ☐ The following fees are submitted: **CALCULATIONS** PTO USE ONLY

BASIC NATIONAL FEE (37 CFR 1.492(a)(1)-(5)):

Search Report has been prepared by the EPO or JPO	$890.00	
International preliminary examination fee paid to USPTO (37 CFR 1.482)	$710.00	
No international preliminary examination fee paid to USPTO (37 CFR 1.482) but international search fee paid to USPTO (37 CFR 1.445(a)(2))	$740.00	
Neither international preliminary examination fee (37 CFR 1.482) nor international search fee (37 CFR 1.445(a)(2)) paid to USPTO	$1040.00	
International preliminary examination fee paid to USPTO (37 CFR 1.482) and all claims satisfied provisions of PCT Article 33(2)-(4)	$ 100.00	

ENTER APPROPRIATE BASIC FEE AMOUNT =				$890.00	
Surcharge of **$130.00** for furnishing the oath or declaration later than ☐ 20 ☒ 30 months from the earliest claimed priority date (37 CFR 1.492(e)).				$130.00	
CLAIMS	NUMBER FILED		NUMBER EXTRA	RATE	
Total Claims	21	20 =	1	X $18.00	$18.00
Independent Claims	1	3 =		X $84.00	$
MULTIPLE DEPENDENT CLAIM(S) (if applicable)				+ $280.00	$
TOTAL OF ABOVE CALCULATIONS =					$1,038.00
Reduction by 1/2 for filing by small entity, if applicable. Verified Small Entity Statement must also be filed (Note 37 CFR 1.9, 1.27, 1.28).					$
SUBTOTAL =					$1,038.00
Processing fee of **$130.00** for furnishing the English translation later than ☐ 20 ☐ 30 months from the earliest claimed priority date (37 CFR 1.492(f)). +					$
TOTAL NATIONAL FEE =					$1,038.00
Fee for recording the enclosed assignment (37 CFR 1.21(h)). The assignment must be accompanied by an appropriate cover sheet (37 CFR 3.28,3.31). **$40.00** per property +					$
TOTAL FEES ENCLOSED =					**$1,038.00**
Amount to be refunded:					$
charged:					$

a. ☒ A check in the amount of $ 1,038.00 to cover the above fees is enclosed.

b. ☐ Please charge my Deposit Account No. in the amount of $ to cover the above fees. A duplicate copy of this sheet is enclosed.

c. ☒ The Commissioner is hereby authorized to charge any additional fees which may be required, or credit any overpayment to Deposit Account No. **23-2185** . A duplicate copy of this sheet is enclosed.

NOTE: Where an appropriate time limit under 37 CFR 1.494 or 1.495 has not been met, a petition to revive (37 CFR 1.137(a) or (b)) must be filed and granted to restore the application to pending status.

SEND ALL CORRESPONDENCE TO:
CUSTOMER NO.: 002779
BLANK ROME COMISKY & MCCAULEY LLP
900 - 17th Street, N.W., SUITE 1000
Washington, D.C. 20006

Signature

NAME	Herbert Cohen
Registration No.	25,109
Date	November 30, 2001

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re Patent application of	
Andrew Laitt	
Serial No. Unknown (Based on PCT/GB00/02098)	
Filed: November 30, 2001	Atty. Dkt. No.: 000026.000031
For: A method of packaging goods	

PRELIMINARY AMENDMENT

Assistant Commissioner of Patents
Washington, D.C. 20231

Sir:

Prior to examination, kindly amend the application as follows:

IN THE ABSTRACT:

Please add the attached ABSTRACT OF THE DISCLOSURE.

IN THE CLAIMS:

Please cancel claim 21.

Please amend the following claims:

4. (Amended) A method as claimed in claim 2, wherein at least two strips of sealed pouches are arranged in the carton.

6. (Amended) A method as claimed in claim 4, wherein the at least two strips of sealed pouches are releasably attached to one another.

7. (Amended) A method as claimed in claim 1, wherein at least one pleat is formed in the tube so that the pouches are expandable.

9. (Amended) A method as claimed in claim 1, wherein the pouches in each strip are substantially the same size.

10. (Amended) A method as claim in claim 1, wherein each pouch is substantially cuboidal in shape.

12. (Amended) A method as claimed in claim 1, wherein the sealing is by means of heat.

13. (Amended) A method as claimed in claim 1, wherein the sealing is by means of an adhesive.

14. (Amended) A method as claimed in claim 1, wherein the tube is formed of plastics material.

15. (Amended) A method as claimed in claim 1, wherein the tube is formed of waxed paper.

16. (Amended) A method as claim in claim 1, wherein printed matter is applied to each pouch of the strip of pouches.

17. (Amended) A method as claimed in claim 1, wherein perforations are formed between each pouch of the strip of pouches to enable separation of the pouches from one another.

22. (Amended) Packaged brittle food-stuff produced by the method as claimed in claim 1.

REMARKS

This Preliminary Amendment is submitted to make clarifying revisions to the claims in accordance with U.S. practice. No narrowing of the claims scope is intended.

Attached hereto is a marked-up version of the changes made to the claims by the current amendment. The attached page is captioned **"Version with markings to show changes made."**

In the event there are any questions relating to this Amendment or to the application in general, it would be appreciated if the Examiner would telephone the undersigned attorney.

Please charge any shortage or credit any overpayment of fees to BLANK ROME COMISKY & MCCAULEY LLP, Deposit Account No. 23-2185 (000026.00031). In the event that a petition for an extension of time is required to be submitted herewith and in the event that a separate petition does not accompany this report, Applicants hereby petition under 37 C.F.R. §1.136(a) for an extension of time for as many months as are required to render this submission timely. Any fee due is authorized above.

Respectfully submitted,

Date: November 30, 2001 BY: [signature]

Herbert Cohen
Registration No. 25,109

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ABSTRACT OF THE DISCLOSURE

A method of packaging goods comprising the steps of forming a tube, forming a first seal at a lower end of the tube, feeding a pre-determined amount of the goods to be packaged into the tube, forming a second seal in the tube at a pre-detemined distance above the first seal, repeating the steps of feeding the goods and sealing along the tube to form a strip of sealed pouches containing the goods and inserting the strip of sealed pouches into a carton.

VERSION WITH MARKINGS TO SHOW CHANGES MADE

In the claims:

Claim 21 has been cancelled.

Claims 4, 6, 7, 9, 10, 12 and 17-22 have been amended as follows:

4. (Amended) A method as claimed in claim 2 [or 3], wherein at least two strips of sealed pouches are arranged in the carton.

6. (Amended) A method as claimed in claim 4 [or Claim 5], wherein the at least two strips of sealed pouches are releasably attached to one another.

7. (Amended) A method as claimed in claim 1 [any one of the preceding claims], wherein at least one pleat is formed in the tube so that the pouches are expandable.

9. (Amended) A method as claimed in claim 1 [any one of the preceding claims], wherein the pouches in each strip are substantially the same size.

10. (Amended) A method as claim in claim [any one of the preceding claims]1, wherein each pouch is substantially cuboidal in shape.

12. (Amended) A method as claimed in claim 1 [any one of the preceding claims], wherein the sealing is by means of heat.

13. (Amended) A method as claimed in claim 1 [any one of the preceding claims], wherein the sealing is by means of an adhesive.

14. (Amended) A method as claimed in claim 1 [any one of the preceding claims], wherein the tube is formed of plastics material.

15. (Amended) A method as claimed in claim[s] 1 [to 13], wherein the tube is formed of waxed paper.

16. (Amended) A method as claim in claim 1 [any one of the preceding claims], wherein printed matter is applied to each pouch of the strip of pouches.

17. (Amended) A method as claimed in claim 1, [any one of the preceding claims]wherein perforations are formed between each pouch of the strip of pouches to enable separation of the pouches from one another.

22. (Amended) Packaged brittle food-stuff produced by the method as claimed in claim 1 [any one of the preceding claims].

WO 00/73149 51PRTS
PCT/GB00/02098

A Method Of Packaging Goods

The present invention relates to a method of packaging goods, in particular packaging food-stuffs which remain fresh for a limited period only, such as breakfast cereals, crisps, biscuits and ground coffee.

Conventionally, food products such as breakfast cereals and the like are packaged in cartons which contain a sealed bag for holding a quantity of the breakfast cereal, usually in quantities of 125g to 1000g. Once the carton is opened and the factory seal of the bag is broken, the contents become stale and soft within a few weeks, or even sooner. Once stale the enjoyment of the crisp and fresh taste of the newly opened packet is lost. One solution to this is to supply individual 25g or 30g portion packs or any other suitable size of portion pack that may be desired. Portion packs comprise a bag containing an individual portion within an individual carton. This form of packaging is comparatively expensive compared with the larger cartons.

Furthermore, food products, in particular cereal flakes, at the bottom of the sealed bag tend to break or be crushed during filling of the bag and during transit, so that the last few portions of cereal in the bag become powder-like. This powder-like cereal is unattractive to consumers, so that consumers often discard the last few portions of cereal containing the powder-like cereal, thus resulting in wastage.

An object of the present invention is to overcome the above disadvantages.

The advantage of the present invention is that it provides a method of manufacturing packaging, which gives consumers the benefit of enjoying the fresh, crisp taste of a newly opened packet every time they consume the product. The invention also provides a method of manufacturing packaging which is relatively inexpensive yet provides the

taste and freshness benefits of an individual portion pack. Furthermore, the invention provides a method of manufacturing packaging in which the contents of the packaging remain substantially unbroken until consumption.

The invention provides a method of packaging goods as claimed in Claim 1.

The strip of sealed pouches may be arranged substantially upright or transversely in the carton. Preferably, the strip of sealed pouches is arranged in a concertina or zigzag configuration in the carton.

In providing a strip of sealed pouches, a standard serving portion of a food product, for example breakfast cereal, of typically 25g or 30g, is provided and therefore the crisp and fresh taste of a newly opened packet can be enjoyed every time the cereal is consumed since breaking the seal of one pouch does not affect the integrity of the remaining pouches in the strip.

The packaged goods made according to the present invention provide a less expensive means of providing individual portions of a food product than that of the previously mentioned portion packs. Since the food product contained within a pouch remains fresh, there is little wastage of stale food products and the product has an extended shelf life. It also avoids the time difficulty in trying to carefully re-seal and close the carton in order to maintain integrity of the food product once the carton has been opened. It also provides a more hygienic method of serving food other than of sharing a large carton. Furthermore, it avoids the problem of attracting pests such as ants and mice to an open packet of food. Furthermore, providing individual portions of the food product makes it easier for calorie control and portion control for dieters. Packaging the food in individual pouches also reduces the risk of damage to particularly brittle food-stuffs, such as crisp cereal flakes, since the packaging and layer of air within each pouch and between each pouch has a cushioning effect, thus reducing the likelihood of breakage.

The method of packaging goods according to the present invention provides a relatively low cost of manufacture since the strip of pouches can easily be folded concertina-fashion into a typical existing carton which avoids the need to re-tool carton making machines. The method utilises established and proven materials. Further, the cartons can be varied in width, height and depth to provide different sizes giving a large shelf presence in retail outlets for promotional purposes etc. The method provides for different pack sizes to be produced on one machine, for example 8 pouches, 10,16 or 20 pouch packets.

Furthermore, the method of packaging goods according to the present invention provides the option of combining different food products in a single carton.

Preferred embodiments of the present invention will now be described with reference to the accompanying drawings, wherein:

Figure 1 shows in a diagrammatic perspective view an initial step of forming a tube;

Figure 2 shows in a view similar to Figure 1 the steps of filling, sealing and perforating pouches formed in the tube;

Figure 3 shows in an enlarged perspective view the combined pouch perforating and severing tool of Figure 2;

Figure 4 shows a strip of pouches arranged in a zigzag manner across the width of the carton;

Figure 5 shows two strips of pouches arranged in a zigzag manner across the depth of the carton;

Figure 6 shows two strips of pouches arranged in a zigzag manner across the width of the carton;

Figure 7 shows the strip of pouches of Figure 5 joined side by side;

Figure 8 shows a strip of pouches arranged in a zigzag manner along the height of the carton;

Figure 9 shows two strips of pouches arranged in a zigzag manner along the height of the carton and

Figure 10 shows two strips of pouches arranged substantially vertically in the carton.

In Figure 1 a sheet of plastics material 1 is wrapped around a cylindrical former 200 so that two longitudinal edges 201 of the plastics material overlap to form a tube 1^1. Although Figure 1 shows a tube of circular cross-section, the tube may have any other suitable cross-section such as a square or rectangular cross-section. The overlapping longitudinal edges 201 are then heat-sealed by means of a heated seam former 202 to form a central longitudinal seam 2. The base of the tube 1^1 is then sealed by means of heated sealing jaws 203 (See Figure 2). Two heated sealing jaws 203 move from opposite sides of the tube 1^1 towards the centre of the tube until they both contact the plastics material of the tube 1^1. A seal 3, which is transverse to and overlaps the longitudinal seam 2, is thus formed. At the same time as the sealing jaws 203 are moving towards the centre of the tube, opposed pleat formers (not shown) move in a transverse direction to the sealing jaws 203 (in the direction of the arrows 4^1), also towards the centre of the tube 1^1. The pleat formers provide tucks in the side of the tube 1^1 so as to form diametrically-opposed pleats 4. The tube 1^1 is then filled with food-stuff 204 to be packaged. The food-stuff 204 is simply dropped into the tube 1^1 from above. As the food-stuff 204 is being dropped into the tube 1^1, the tube 1^1 is moved downwards with respect to the sealing jaws 203 and when the desired quantity of the food-stuff 204 has been dropped into the tube 1^1, the sealing jaws 203 and pleat formers move once again towards the centre of the tube 1^1 to simultaneously seal the tube 1^1 and form tucks at a pre-determined distance from the sealed base so as to form a "brick-shaped" pouch 5. This "brick-shaped" form is particularly space-efficient. The further seal 3 will commonly form the top seal of the pouch 5 and the base seal of a second pouch 5a. The volume of air in each pouch is determined by the pouch dimensions, which are calculated so as to be sufficient for the pouch to contain the desired quantity of food-stuff, as well as a quantity of air to protect the food-stuff. This is particularly important for delicate food-stuffs, such as cereal flakes.

The main bodies of the pouches 5 and 5a are substantially rectangular in cross-section. The pouches 5 and 5a are substantially the same size as one another. To allow separation of the pouches 5 and 5a at a later stage perforations 6 are made in the common seal 3. The perforations 6 are introduced into the common seal by means of a

comb-type cutter 205, which is located in one of the sealing jaws 203. The comb-type cutter 205 is illustrated in greater detail in Figure 3.

Once the sealing jaws 203 have formed the common seal 3, the comb-type cutter 205 moves from a retracted position in the sealing jaw 203 until it meets and pierces the common seal 3 at intervals across its width. The intervals between the perforations are determined by the spacing of teeth 206 of the comb-type cutter 205. The comb-type cutter 205 then retracts to its rest position until sealing next takes place. When a desired number of pouches has been filled and sealed to form a strip 7, for example 10 pouches, the step of forming perforations 6 in the common seal 3 is replaced by a cutting step. The comb-type cutter 205 will also be used in the cutting step. As before, the comb-type cutter will move from its retracted position in the sealing jaw 203, but instead of merely piercing the common seal 3, the comb-type cutter 205 pierces right through the common seal 3 until cutting edges 207 meet the common seal 3 and two adjacent pouches are completely severed from one another. The lower of the adjacent pouches is still attached to the strip 7 of filled and sealed pouches while the upper of the adjacent pouches forms a base for a further strip of pouches.

The dimensions of the seal 3 should be such that the "brick-shaped" air-filled cushioned pouches are sealed effectively and that the strip 7 of "brick-shaped" pouches may also be folded for storage in a space-efficient and cost-efficient manner.

The strip of filled and sealed pouches 7 is then inserted into a carton 8, as shown for example in Figure 4, where the strip of pouches is arranged in a concertina or zigzag manner across the width of the carton 8 in layers, each layer having two pouches. This arrangement of the pouches in the carton 8 serves to protect the food-stuff inside the pouches against crushing by food-stuff in adjacent pouches. Alternative arrangements of the pouches are shown in Figures 5 to 10. These arrangements also serve to protect the food-stuff in the pouches, in particular against crushing. In Figure 5, for example, two strips of pouches are arranged parallel to one another and in a zigzag manner across the depth (into the page) of the carton 8 in layers, each layer having only one pouch.

Figure 6 shows two strips of pouches arranged in a zigzag manner across the width of the carton 8 in layers, each layer having only one pouch.

Figure 7 shows a similar arrangement with a double strip 9 of pouches arranged in a zigzag manner across the depth of the carton 8. The double strip 9 of pouches is formed by dividing the tube 1^1 to form two sub-tubes (not shown) attached to one another by means of a series of central joining seams 10. The two sub-tubes are then sealed and filled in a similar manner to that described with reference to Figures 2 and 3. The central joining seams 10 are arranged parallel to and are attached to a surface 11 of each pouch. The two joined strips are separable from one another by way of perforations 12 in the central joining seams 10. The perforations 12 run substantially centrally along the length of the central joining seams 10.

Figure 8 shows a single strip of pouches arranged in a zigzag manner along the height of the carton 8 in layers, each layer having two pouches. Figure 9 shows a two strips of pouches arranged along the height of the carton 8 in layers, each layer of each strip having two pouches.

Figure 10 shows a further embodiment of the invention, in which the main bodies of the pouches 5 and 5a are substantially square in cross-section, and two separate strips of pouches are arranged parallel to one another and substantially vertically in the carton 8.

A single carton 8 might also contain several strips in which the size of the pouches in the respective strips is not the same. For example, a single carton might contain strips containing small pouches for children as well as strips of larger pouches for adults.

It will be appreciated that variations of the embodiments described above are also possible. For example, in the sealing step of the manufacturing process may use adhesive as a sealing means as an alternative to heat. The tube 1^1 might be formed of waxed paper, rather than plastics.

Printed matter may be applied to each pouch prior to filling each pouch with the food-stuff, e.g. information relating to the food and calorie contents, the sell-by date etc.

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Claims:

1. A method of packaging a brittle food-stuff comprising the steps of forming a tube, forming a first seal at a lower end of the tube, feeding a pre-determined amount of the food-stuff to be packaged into the tube, forming a second seal in the tube at a pre-determined distance above the first seal, repeating the steps of feeding the food-stuff and sealing along the tube to form a strip of sealed pouches of pre-determined dimensions containing the food-stuff and inserting the strip of sealed pouches into a carton, wherein the pouch dimensions are calculated such that each pouch can contain the desired quantity of food-stuff, as well as sufficient air to protect the food-stuff by cushioning.

2. A method as claimed in Claim 1, wherein the strip of sealed pouches is arranged substantially upright or transverse in the carton.

3. A method as claimed in Claim 1, wherein the strip of sealed pouches is arranged in a concertina configuration in the carton.

4. A method as claimed in Claim 2 or 3, wherein at least two strips of sealed pouches are arranged in the carton.

5. A method as claimed in Claim 4, wherein the at least two strips of sealed pouches are arranged parallel to one another in the carton.

6. A method as claimed in Claim 4 or Claim 5, wherein the at least two strips of sealed pouches are releasably attached to one another.

7. A method as claimed in any one of the preceding claims, wherein at least one pleat is formed in the tube so that the pouches are expandable.

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8. A method as claimed in Claim 7, wherein the at least one pleat is formed in each pouch after the lower end of each pouch is sealed but before the goods are fed into he pouch.

9. A method as claimed in any one of the preceding claims, wherein the pouches in the or each strip are substantially the same size.

10. A method as claimed in any one of the preceding claims, wherein each pouch is substantially cuboidal in shape.

11. A method as claimed in Claim 10, wherein each pouch is substantially cubic in shape.

12. A method as claimed in any one of the preceding claims, wherein the sealing is by means of heat.

13. A method as claimed in any one of the preceding claims, wherein the sealing is by means of an adhesive.

14. A method as claimed in any one of the preceding claims, wherein the tube is formed of plastics material.

15. A method as claimed in any one of Claims 1 to 13, wherein the tube is formed of waxed paper.

16. A method as claimed in any one of the preceding claims, wherein printed matter is applied to each pouch of the strip of pouches.

17. A method as claimed in any one of the preceding claims, wherein perforations are formed between each pouch of the strip of pouches to enable separation of the pouches from one another.

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18. A method as claimed in Claim 17, wherein the perforations are formed by means of a comb-type cutter.

19. A method as claimed in Claim 18, wherein the comb-type cutter has means for severing the pouches from one another.

20. A method as claimed in Claim 19, wherein the pouches are severed from one another after a pre-determined number of pouches has been filled and sealed.

21. A method of packaging brittle food-stuff substantially as herein described with reference to any one of the embodiments shown in the accompanying drawings.

22. Packaged brittle food-stuff produced by the method as claimed in any one of the preceding claims.

NK

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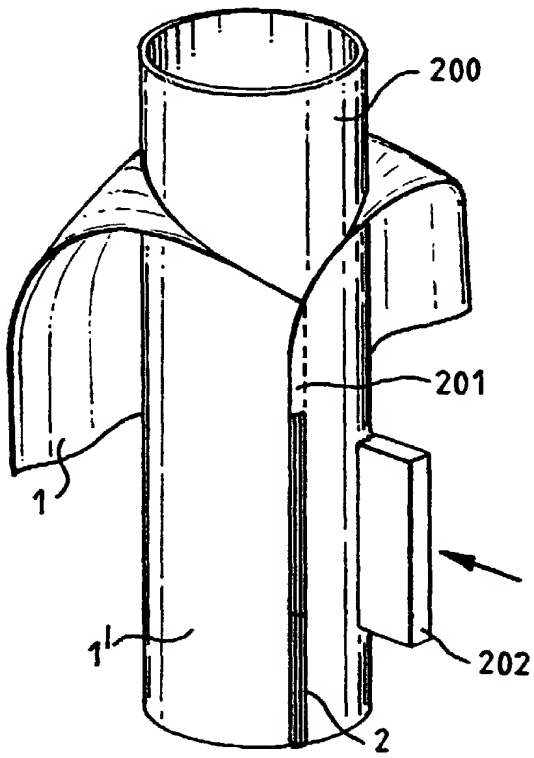
Published:
— *With international search report.*

[Continued on next page]

(54) Title: A METHOD OF PACKAGING GOODS



(57) Abstract: A method of packaging goods comprises the steps of forming a tube (1^1), forming a first seal (3) at a lower end of the tube (1^1), feeding a pre-determined amount of the goods to be packaged (204) into the tube (1^1), forming a second seal in the tube (1^1) at a pre-determined distance above the first seal (3), repeating the steps of feeding the goods and sealing along the tube (1^1) to form a strip of sealed pouches (7) containing the goods (204) and inserting the strip of sealed pouches (7) into a carton (8).

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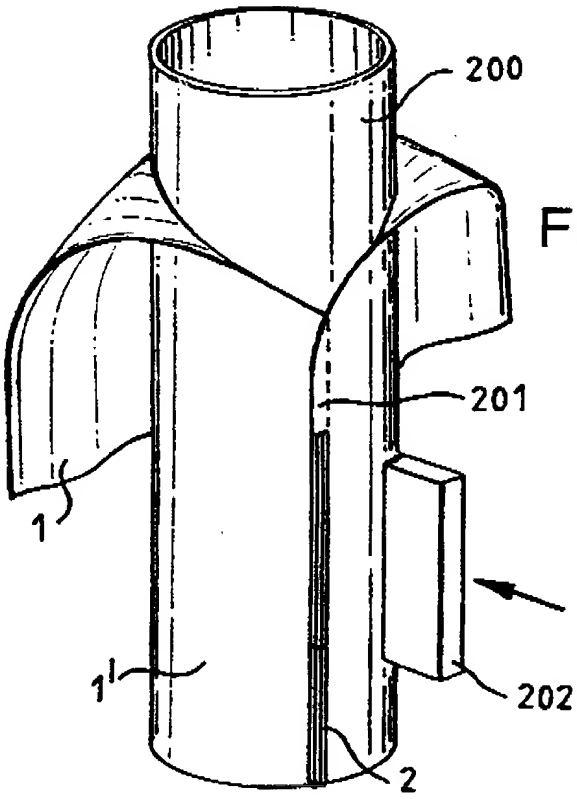

Fig. 1

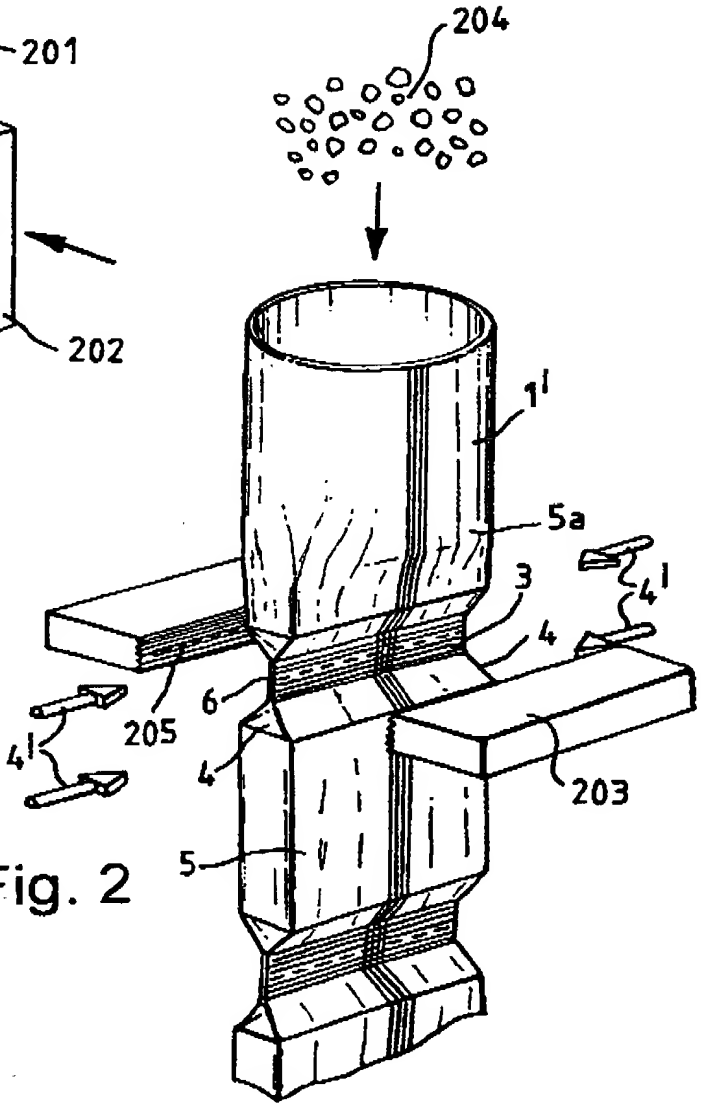

Fig. 2

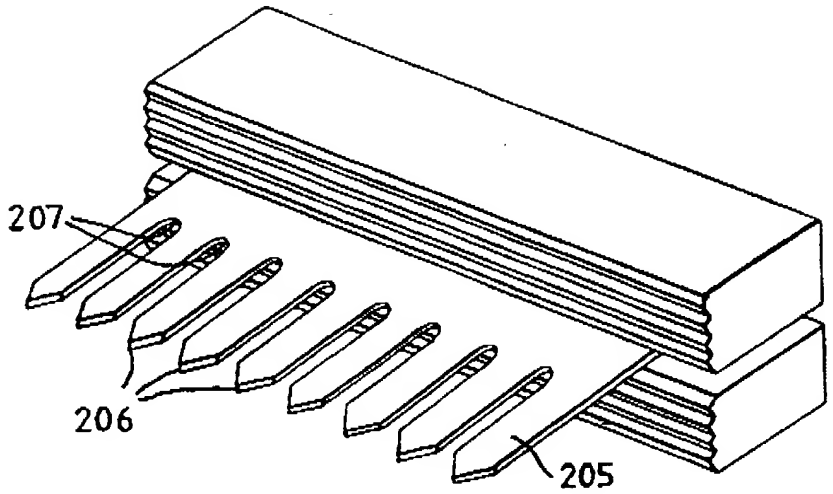

Fig. 3

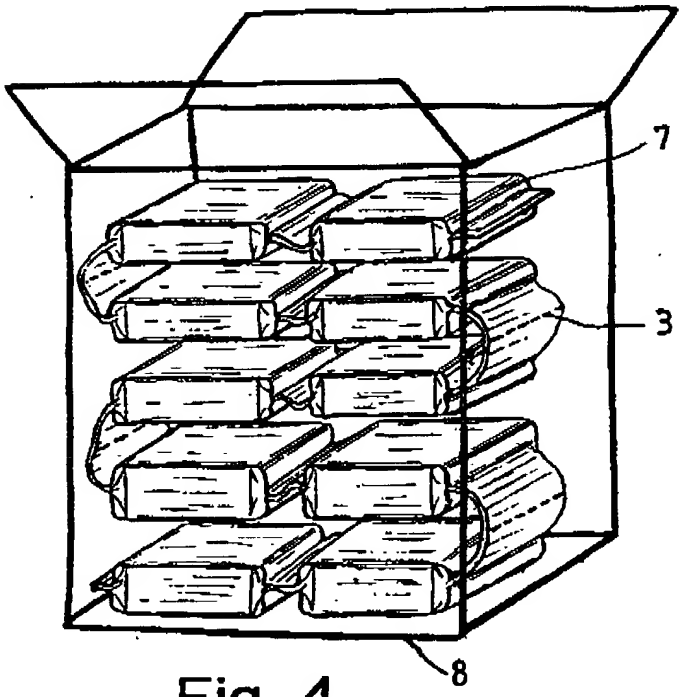

Fig. 4

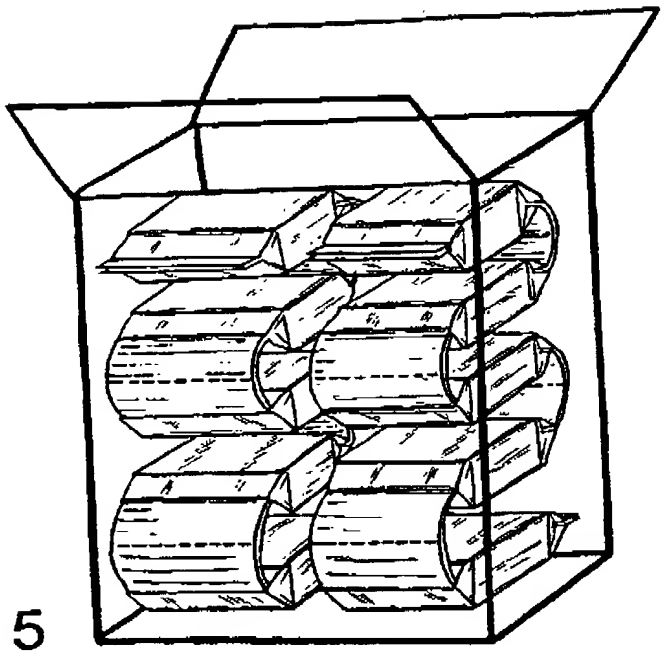

Fig. 5

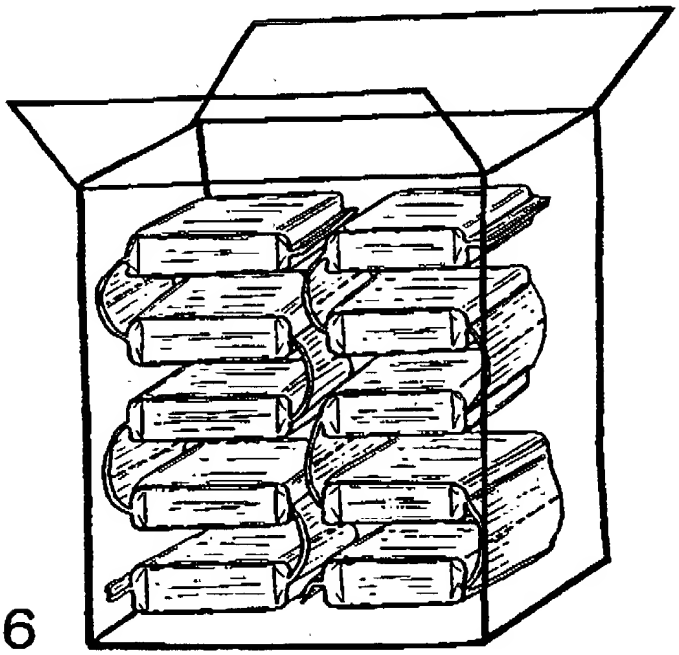

Fig. 6

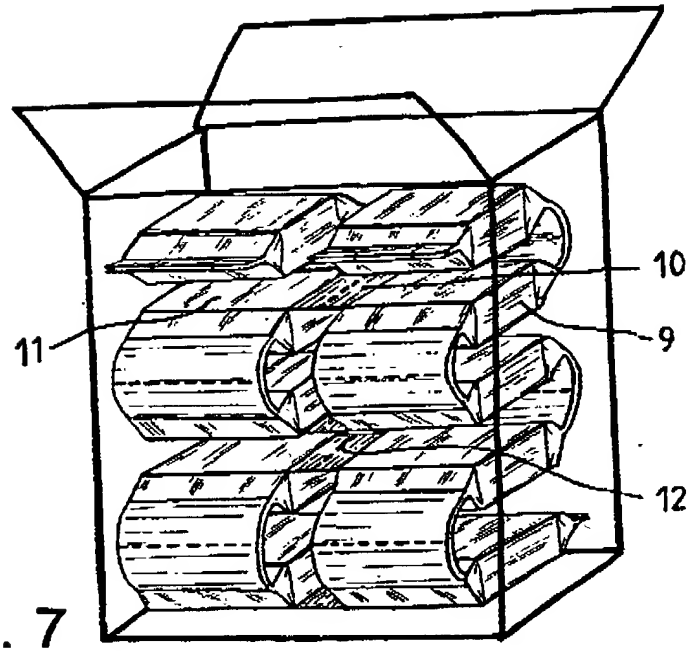

Fig. 7

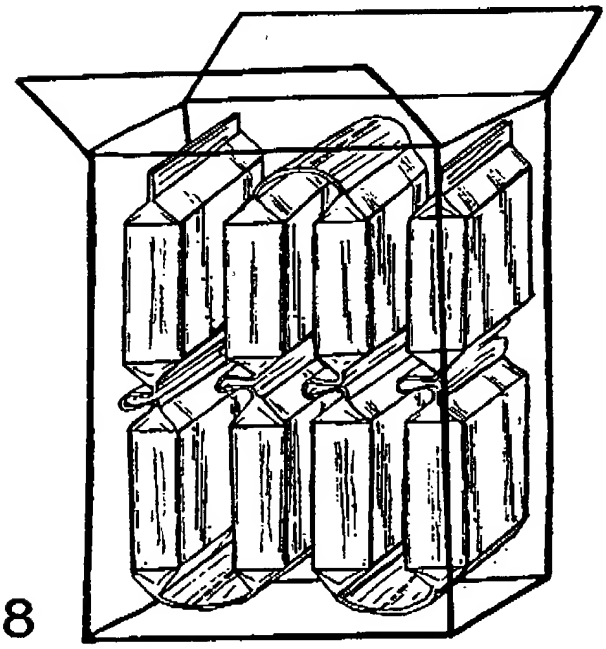

Fig. 8

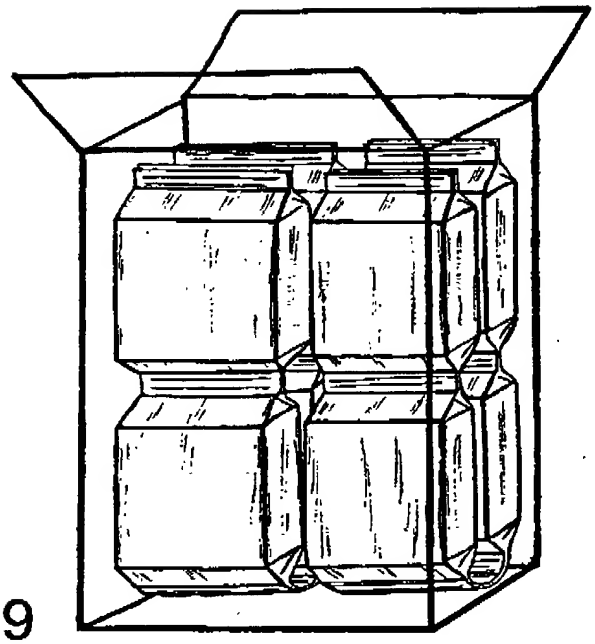

Fig. 9

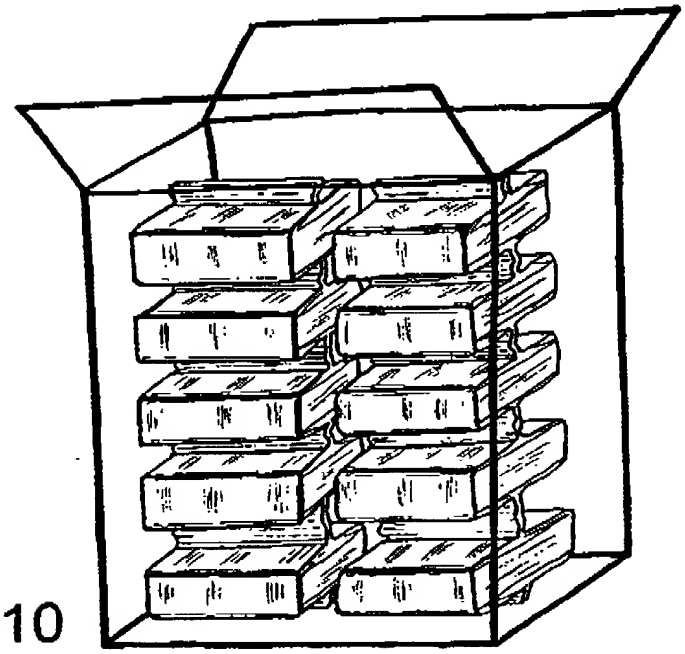

Fig. 10

Attorney Docket Number: 000026.00031

DECLARATION FOR PATENT APPLICATION

As a below named inventor, I hereby declare that:

My residence, mailing address and citizenship are as stated below next to my name,

I believe I am the original, first and sole inventor (if only one name is listed below) or an original, first and joint inventor (if plural names are listed below) of the subject matter which is claimed and for which a patent is sought on the invention entitled:

A Method of Packaging Goods

the specification of which

- ☐ is attached hereto
- ■ was filed on 1 June 2000 as United States Application Number or PCT International Application Number PCT/GB00/02098 and (if applicable) was amended on _____

I hereby authorize our attorneys to insert the serial number assigned to this application.

I hereby state that I have reviewed and understand the contents of the above-identified specification, including the claims, as amended by any amendment referred to above.

I acknowledge the duty to disclose information which is material to patentability as defined in 37 CFR §1.56.

I hereby claim foreign priority benefits under 35 U.S.C. §119(a)-(d) or § 365(b) of any foreign application(s) for patent or inventor's certificate, or §365(a) of any PCT International application which designated at least one country other than the United States, listed below and have also identified below, by checking the box, any foreign application for patent or inventor's certificate, or PCT International application having a filing date before that of the application on which priority is claimed.

PRIOR FOREIGN/PCT APPLICATION(S) AND ANY PRIORITY CLAIMS UNDER 35 USC §119			
APPLICATION NO.	**COUNTRY**	**DAY/MONTH/YEAR FILED**	**PRIORITY CLAIMED**
9912719.3	Great Britain	1 June 1999	X

I hereby claim the benefit under 35 U.S.C. §119(e) of any United States provisional application(s) listed below.

PROVISIONAL APPLICATION(S) UNDER 35 U.S.C. §119(e)	
APPLICATION NUMBER	**FILING DATE**

I hereby claim the benefit under 35 U.S.C. §120 of any United States application, or §365(c) of any PCT International application designating the United States, listed below and, insofar as the subject matter of each of the claims of this application is not disclosed in the prior United States or PCT International application in the manner provided by the first paragraph of 35 U.S.C, §112.

I acknowledge the duty to disclose information which is material to patentability as defined in 37 CFR §1.56 which became available between the filing date of the prior application and the national or PCT International filing date of this application.

PRIOR U.S./PCT INTERNATIONAL APPLICATION(S) DESIGNATED FOR BENEFIT UNDER 35 U.S.C. §120		
APPLICATION NO.	**FILING DATE**	**STATUS — PATENTED, PENDING, ABANDONED**

I hereby appoint the following attorney(s) and/or agent(s) to prosecute this application and to transact all business in the Patent and Trademark Office connected herewith: Herbert Cohen, Reg. No. 25,109; Victor M. Wigman, Reg. No. 25,201; George C. Myers, Jr., Reg. No. 27,040; Donald R. Greene, Reg. No. 22,470; Michael C. Greenbaum, Reg. No. 28,419; Charles R. Wolfe, Jr., Reg No. 28,690; Michael D. White, Reg. No. 32,795; Brian C. Jones, Reg. No. 37,857; David J. Edmondson, Reg. No. 35,126; Denise C. Lane, Reg. No. 42,780; Peter Weissman, Reg. No. 40,220; Nicholas Bromer, Reg. No. 33,478 and Rafael Perez, Reg. No. 46,041.

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I hereby declare that all statements made herein of my own knowledge are true and that all statements made on information and belief are believed to be true; and further that these statements were made with the knowledge that willful false statements and the like so made are punishable by fine or imprisonment, or both, under section 1001 of Title 18 of the United States Code, and that such willful false statements may jeopardize the validity of the application or any patent issued thereon.

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☐ Additional joint inventors are named on separately numbered sheets attached hereto.